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UNITED STATES DEPARTMENT OF AGRICULTURE
BUREAU OF HOME ECONOMICS
WASHINGTON, D.C.

CANNING CORN*

Sweet corn is canned in two different styles - whole grain and cream-style. Whole grain corn is cut from the cob without scraping, while for cream style the corn is given a more shallow cut and the cobs are scraped. The whole-grain product retains the appearance and flavor of fresh corn more nearly than the cream style because it can be given a lighter processing and therefore is not so much overcooked. When cream style corn, which is thick and viscous, is canned in glass jars, it sometimes becomes brownish in color due to caramelization of the sugar by the heavy processing required. Whole grain corn has less tendency to discolor when packed in plain tin cans, and for this reason either plain tin or C enamel cans may be used for it.

Whole Grain Corn

Use only tender, freshly gathered sweet corn, shuck, silk, and clean carefully. Place in boiling water and leave 4 to 5 minutes at simmering temperatures to set the starch. Cut from the cob deeply enough to remove most of the kernels without objectionable hulls. Do not scrap the cobs. Add 1 teaspoon of salt, and 2 teaspoons of sugar to each quart of corn, and half as much boiling water as corn by weight. Heat to boiling and pack into containers at once. Fully seal tin cans or partially seal glass jars. Process immediately.

No. 2	C	enameled or plain tin cans,	50 minutes at 240°F.,	or 10 pounds pressure							
No. 2½	C	" " " " " "	60	" " " " " "	"	"	"	"	"	"	"
No. 3	C	" " " " " "	65	" " " " " "	"	"	"	"	"	"	"
Pint glass jars			60	" " " " " "	"	"	"	"	"	"	"
Quart	"	"	70	" " " " " "	"	"	"	"	"	"	"

Cream Style Corn

Gather the sweet corn when tender, shuck, silk, and clean carefully. Without precooking remove the corn from the cob by shallow cutting through the grain and scraping. Add 1 teaspoon of salt and 2 teaspoons of sugar to each quart, and half as much boiling water as corn by weight. Heat to boiling. Fill into containers at once. Fully seal tin cans or partially seal glass jars. Process immediately as follows:

No. 2	C	enameled tin cans,	70 minutes at 250°F.,	or 15 pounds pressure							
Pint glass jars,			75	" " " " " "	"	"	"	"	"	"	"

After processing No. 2 and No. 2½ sizes of tin cans, open the petcock of the pressure cooker gradually and let the pressure come to zero. For No. 3 cans and glass jars the pressure gauge should be allowed to come to zero before opening the petcock gradually. Cool tin cans in running water, and glass jars in air protected from drafts.

*General information on canning processes is given in Farmers' Bulletin 1471,

"Canning fruits and vegetables at home," which may be obtained upon request.

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